

**Totopos con tres salsas** †VEG 6.5  
Corn nachos, homemade sauces  
Mais nachos, huisgemaakte salsa's

**Vieiras con salsa de chile poblano** (3 pcs) \*6\*8 10.5  
Baby scallops, poblano chili sauce  
Baby coquilles, Poblano chili saus

**Ceviche de gamba roja con leche de tigre de zanahoria** \*2 15  
Red prawns, carrot, habanero chili, toberries  
Rode gamba, wortel, habanero peper, toberrie tomaat

**Tostadas de calabacitas** (2 pcs) †VEG 9  
Courgette, tomato, cumin, salted cheese  
Courgette, tomaat, komijn, verse kaas

**Tostadas de steak tartare ahumado** (2 pcs) \*3 14  
Dry aged bavette, bone marrow, jalapeño, lime  
Bavette steak tartaar, beenmerg, jalapeño, limoen

**Salsifis en mole de novia con huitlacoche** †VEG \*5\*7 12.5  
Salsify, white mole, coconut milk, corn truffle  
Schorseneren, witte mole, kokos milk, mais truffel

## Lunch special

Every saturday and sunday from 12:00 till 16:00

**Chilaquiles divorciados** †VEG \*3\*6 8  
Heirloom corn, fried egg, black beans, cheese  
Heirloom mais, gebakken eieren, zwarte bonen, kaas

**Add iberico chorizo** 3

**Add pork belly** 3

**Add extra sunny side up** 2

## Chef's menu

Served for 2 pax 37.5 pp.

- \* Totopos with 3 salsas
- \* Vieiras con salsa de chile poblano
- \* Ceviche de gamba roja
- \* Tostadas de calabacitas
- \* Tacos de pollo frito
- \* Tacos de cordero
- \* 1 dessert to choose

**Quesadilla de hongos con frijoles** †VEG \*6 7.5  
Champignons, black beans, buffalo mozzarella  
Champignons, zwarte bonen, mozzarella

**Quesadilla simple con salsa verde** †VEG \*6 5  
Simple quesadilla, homemade green sauce  
Quesadilla, huisgemaakte groene saus

**Tacos de bacalao frito, salsa vizcaina y col lombarda** (2 pcs) \*1\*3\*4 13.5  
Cod loin in tempura- red cabbage, Elstar apple  
Kabeljauw tempura, rode kool, Elstar appel

**Tacos de cordero lechal con mole verde** (2 pcs) \*5\*6\*7 14  
Lamb, green mole, feta, pistache, chervil  
Lamsvlees, groene mole, feta, pistache, kervel

**Tacos de calamar con chorizo iberico y xnipec** (2 pcs) \*8 11.5  
Calamari, fresh iberico chorizo, xnipec sauce  
Verse calamari, verse iberico chorizo, habanero peper

**Tacos de carne asada** (2 pcs) 12.5  
Beef skirt steak, garlic ranchera, onion compote  
Bief middenrif, knoflook ranchera saus, uien compote

**Tacos de castacán** (2 pcs) 11  
Pork belly, pico de gallo, habanero, radish  
Buikspek, pico de gallo, habanero, radijs

**Tacos de pollo crujiente** (2 pcs) \*1\*3 12.5  
Crunchy chicken thighs, avocado, chipotle  
Gefrituurde kip, avocado, chipotle peper

Add a portion of 2 tortillas or tostadas 1.5

## Desserts

**Tarta de chocolate Colima** \*1\*3\*4 8.5  
Mexican cacao, coconut chili ice cream  
Mexicaanse cacao, kokos chili ijs

**Pan de elote con cajeta y hierbaluisa** GLUTENFREE \*3\*6 8.5  
Corn cake, dulce de leche ice cream, vanilla, lemon verbena  
Mais cake, dulce de leche ijs, vanille, citroen verveine

Homemade Cocktail Ice Creams by



**Mezcal expresso martini** (2 scoops) \*6 7  
Coffee liqueur, mezcal, expresso

**Pineapple Mexican Daiquiri Sorbet** (2 scoops) 7  
Fresh pineapple, rum, habanero

Allergies: \* 1. Gluten \* 2. Shellfish \* 3. Eggs \* 4. Fish \* 5. Peanuts & Nuts \* 6. Milk \* 7. Sesame \* 8. Mollusc

Colima was born to honour the incredible culture of food and hospitality to be found all around Mexico.

And the first building block for us is the tortilla. Together with our partner Nixtamaiz, who brings in only heirloom, non-GMO corn directly from farmers in Mexico and make the tortillas by hand, fresh, daily in his artisanal Tortilleria in Aalsmeer.

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\* Extra sunny side up 2

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- \* Tostadas de calabacitas
- \* Tacos de pollo frito
- \* Tacos de cordero
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Coffee liqueur, mezcal, espresso

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